



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND





Rosé Réserve 2012

Vineyards

Appellation: England

Location: East Sussex

Soils: Wealden Clay

Microclimate: South facing, sheltered, warm and dry

Pruning Method: Single guyot

Harvest Period: Mid October

Harvest Method: Hand picked

Winemaking

Processing: Gently whole bunch pressed and naturally settled for 24 hours.

Fermentation: 14 days at 15°C using 120 year-old yeast. Fermented in temperature controlled stainless steel tanks with the taille fermented in oak barrique. A small amount of Pinot Noir fruit is left to ripen on the vine and then fermented in open top barriques and added before the second fermentation to give this wine its gorgeous colour and rich red fruit character.

Malolactic: 80 %

Bottling date: 8th May 2013

Yielding: 2500 Bottles

Lees ageing: 7½ Years

Released: 1st March 2021

Analysis

Grape variety: 100% Pinot Noir

Alcohol: 12%

Titrateable acidity: 7.4 g/l

Dosage: 6.8 g/l

pH: 3.3

Food Pairing

The Rosé is the perfect wine to pair with food! Made as a true Rosé wine, it has body and indeed more vinos. It pairs well from fish and crustaceans to a smoked duck paté and even a dark chocolate dessert with red berries! A favourite for all the foodies.

Serving Temperature: 10-12°C

Winemakers Notes

Our Rosé Réserve is a characterful and moreish rose gold coloured sparkling rosé. A pretty, floral and fragrant nose of plum strawberry and peach blossom. The wine displays enticing flavors of red cherries and fresh figs with a sprinkle of fresh ginger on the mid-palate, perfectly balanced by a delicate dosage that gives the fruit fullness. Persistent effervescence invites to the lifted fine fruity, floral and spicy finish.

Additional years of cellar ageing will enable the wine connoisseur to experience even greater hidden depths.